



**Two Courses for £25**

**Three Courses for £30**

Truffle & Cauliflower Cheese soup (V)

*Served with toasted croutons*

Pork and Prawn Wontons

*Served with Spicy Thai broth*

Pickled Mackerel

*Served with textures of beetroot and dressed baby leaves*

Chicken Liver Parfait

*Served with Wild Beer Home Made Chutneys, sourdough toast*

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Flat Iron Steak

*Served with Triple cooked Chips, Confit Tomato, Garlic Mushroom and Water cress*

Pan Fried Fillet of Seabass

*Served with hand made pesto linguini, baby tomatoes, dressed baby leaf salad*

Spiced Aubergine Dukkah (V)

*Served with warming Moroccan Cous Cous, Pomegranate seeds, chopped fresh Mint*

Pan Roasted Pork Chop

*Served with Ratatouille vegetables, Salsa Verde and grated Parmesan*

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Orange & Dark Chocolate Bread & Butter Pudding

*Served with Vanilla ice-cream*

Wild Beer Poached Pear Cake (GF)

*Served with Chantilly cream*

Vanilla Baked Cheese Cake,

*Served with fresh berries*

Double Chocolate Brownie

*Served with Chocolate and Mint Ice-cream*

Sharing Platter of Desserts + £5

*Can't decide which sweet to go for? Why not have all of them!*

\*If you have any allergies we need to take note of please let your server know\*

